



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2002 MOUNT EDELSTONE

GRAPE VARIETY

100% 90-year-old single-vineyard shiraz grown on the Henschke Mount Edelstone Vineyard in the Eden Valley wine region, managed with organic practices.

TECHNICAL DETAILS

Harvest Date: 10 – 24 March | Alcohol: 15% | pH: 3.54 | Acidity: 6.2g/L

MATURATION

Matured in 62% new and 38% seasoned (60% French, 40% American) oak hogsheads for 18 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Deep garnet, with red-brick hues. Aromas of crushed flowering herbs, sage oil, anise and black pepper, balanced with florals and layers of blueberry, plum and spicy blackberry. A rich and evocative palate of spiced plum and blackberry, fresh florals, sage, bay leaf and black pepper, and an integrated framework of focused acidity and velvety tannins driving the palate long with complexity and balance.

BACKGROUND

The beautiful and historic name Mount Edelstone is a translation from the German *Edelstein* meaning ‘gemstone’, a reference to the small yellow opals once found in the area. The Mount Edelstone Vineyard was planted in 1912 by Ronald Angas, a descendant of George Fife Angas who founded The South Australian Company and played a significant role in the formation and establishment of South Australia. Unusual for its time, the vineyard was planted solely to shiraz. The ancient 500-million-year-old geology in the vineyard has given rise to soils that are deep red-brown clay-loam to clay, resulting in low yields from the dry-grown, ungrafted centenarian vines. First bottled as a single-vineyard wine in 1952 by fourth-generation Cyril Henschke. By the time Cyril purchased the vineyard from Colin Angas in 1974, Mount Edelstone was already well entrenched as one of Australia’s greatest shiraz wines. Crafted by the Henschke family for over 65 years now, Mount Edelstone is arguably the longest consecutively-produced, single-vineyard wine in Australia.

VINTAGE DESCRIPTION

Following on from the hottest summer on record, 2002 was cool and windy with an unprecedented wet winter and spring. This impacted flowering and caused poor fruit-set leading to very little crop. Vintage was delayed by three weeks due to the unseasonable cold weather. Despite the small crop, the balance of sugar, flavour and natural acidity was excellent, and it was one of our most exceptional vintages to date.

CELLARING POTENTIAL

Exceptional vintage;
Drink now – 2045+

REVIEWED June 2020